

# Wagyu

## Starters

**Flame Grilled Wagyu Beef Skewers** \$225  
with horseradish cream

**King Prawn Cocktail** \$265  
3 jumbo pacific king prawns, with avocado cream

**Parmesan Crusted Cauliflower (v)** \$115  
with blue cheese dipping sauce

**Seasonal Oysters** \$ Market Price  
served in the shell; choose (3 minimum)  
natural; kilpatrick; mornay or tempura

**Seared Tuna** \$150  
topped with pomegranate seeds - served with a mushroom and green bean salad

**Wagyu Beef Koftas** \$165  
blended with wild cranberries, pink peppercorns, pine nuts and feta cheese - served with mint yoghurt

**'Pulled' Pork Slider Burgers** \$135  
In a sesame brioche bun, with red cabbage 'slaw

**Thai Spiced King Prawn's** \$240  
flame grilled – served on a green papaya salad

**Quesadillas**  
**BBQ 'Pulled' Pork** with crème fraiche \$145  
**Chili Pumpkin & Feta** with crème fraiche (v) \$125  
**Spicy Chicken** with sour cream \$140

**Wagyu San Choy Bau** \$165  
'east meets west'..... minced wagyu beef, sautéed with asian spices - served with iceberg lettuce 'cups'

**Salt & Pepper Calamari** \$145  
with harissa aioli, watercress and lime

**Seared Prosciutto wrapped Scallops** \$215  
on cauliflower puree, with lemon beurre blanc

**Wagyu Carpaccio** \$165  
topped with grated parmesan and extra virgin olive oil - served with black olive & tomato salsa

**Mighty Mussels** \$185  
jet fresh mussel's sautéed in a delicious creamy white wine saffron broth – served with garlic toasts and french fries

**Portobello Mushroom Milanese (v)** \$150  
bread crumbed portobello mushroom, topped with italian tomato sauce and a drizzle of garlic butter

**Pan Seared Duck Foie Gras** \$225  
medallions of pan seared foie gras - served with a wild berry compote and toasted brioche

**Crab & Tuna Tian** \$185  
marinated in mirin – on a bed of avocado, cucumber and bell peppers, bound with wasabi mayo

**Sweet 'n' Spicy Tofu (v)** \$115  
tossed in a red thai curry sauce and topped with beansprouts

**Grilled Veggie & Haloumi 'Stack' (v)** \$155  
layered with flaky pastry - drizzled with warm pesto

## Soup, Bread and other tasty things...

**Chef's Daily Soup** \$ 70  
ask about our 2 choices of the day.....

**Crusty Garlic & Parmesan Loaf (v)** \$ 70  
with pesto genovese

**Vine Tomato Bruschetta (v)** \$160  
chopped vine tomatoes, marinated with garlic, balsamic and olive oil, on toasted baguette, topped with crumbled goat's cheese and rocket

**Whole Baked Camembert (v)** \$185  
topped with wild field mushroom fricassee – served with toasted baguette and warm cranberry compote.....  
.....great to share with the table!

## Salads

**Burrata & Heirloom Tomato Salad** \$170  
marinated in balsamic pesto, with rocket, drizzled with extra virgin olive oil

**Grilled Haloumi, Beetroot & Pea (v)** \$155  
with mixed leaves, sun blush tomatoes and mint, tossed in lemon herb vinaigrette  
**add - flame grilled lamb fillet extra \$90 or chicken extra \$50**

**Chili Prawn, Mango & Avocado Salad** \$185  
mesclun, cherry tomatoes, beansprouts and coriander, in spicy sweet lime dressing

**Mighty Caesar Salad** \$135  
with silver anchovies, crispy pancetta, herb croutons and our mighty caesar dressing  
**add - chicken add \$40, beef add \$60, grilled or smoked salmon add \$70**

**Wagyu Chili Beef Salad** \$185  
over a large mixed green salad, with beansprouts, celery leaf, coriander and cherry tomatoes, tossed in thai chili dressing

**Wagyu Cobb Salad** \$190  
wagyu beef strips (or chicken), boiled egg, avocado, crispy bacon, herb croutons and danish blue cheese; over baby spinach, tossed in your choice of dressing:  
**vinaigrette, balsamic or blue cheese**

**Niçoise Salad** \$165  
grilled pepper tuna steak, with mesclun, french beans, kalamata olives and new potatoes, tossed in citrus vinaigrette and topped with sliced egg and silver anchovies

**Lebanese Fatoush Salad (v)** \$145  
vine tomatoes, cucumber, radish, feta cheese, bell peppers and kalamata olives – tossed in sumac vinaigrette and topped with crispy fatoush bread and mint leaves

**Chicken & Cous - Cous Salad** \$155  
flame grilled vegetables, on top a mix of cous cous, tomato, red onion, cucumber and mint; drizzled with mint yoghurt dressing and topped with grilled chicken strips

**Duck Breast, Roquefort & Pear Salad** \$185  
on mixed leaves, drizzled with balsamic reduction

**Pumpkin, Beetroot & Goat's Cheese Salad (v)** \$155  
on mixed leaves, tossed in balsamic vinaigrette – topped with baked goat's cheese and fresh mint

**Thyme & Balsamic Portobello Salad (v)** \$155  
marinated portobello mushroom pieces, in a salad of baby spinach, red onion and sundried tomatoes, topped with crumbled feta and shaved parmesan

**Prosciutto, Fig & Feta Salad** \$195  
with rocket, tossed in a champagne vinaigrette

**Vietnamese Chicken Salad** \$165  
glass noodles, cabbage, carrots, cucumber, cherry tomatoes, red chilies, mint and coriander, topped with fried shallots and crushed peanuts



## Pastas

all pasta dishes served with served with garlic herb focaccia

**\*Gluten free options available\***

### Linguini Vongole \$165

clams sautéed with white wine, extra virgin olive oil, garlic and chili flakes

### Fettuccini Seafood Marinara \$195

medley of seafood, in a lightly spiced tomato sauce – topped with capers

### Wagyu Spaghetti Bolognese \$170

a wagyu classic.....

### Lemon Butter Farfalle (v) \$140

tossed with sun blush tomatoes, bocconcini, baby spinach, broccolini and topped with pine nuts and shaved parmesan

### Spaghetti Aglio e Olio (v) \$125

sautéed with extra virgin olive oil, white wine, garlic and chili flakes

### Creamy Dill Salmon Fettuccine \$175

in a creamy white sauce, with salmon pieces, topped with capers

### Penne Arrabiata (v) \$140

A rich tomato sauce, with fresh smashed garlic cloves and a splash of 'spice fire'; tossed with penne pasta

### Wagyu Bushies' Lasagne \$180

with mixed salad and garlic herb focaccia

### Lobster Linguini Pomodoro \$350

a light tomato, onion and italian basil sauce, tossed with linguini pasta and succulent lobster pieces

## Risottos:

### Wild Mushroom (v) \$145

### Seafood Marinara \$215

### Scallop & Black Truffle \$195

### Pumpkin, Sage, Pancetta & Goats Cheese (v) \$170

### Portobello Mushroom Ravioli (v) \$175

topped with a creamy black bean sauce, with sundried tomatoes, rocket and shaved parmesan

## Pizza.....

### Pizza Margarita (v) \$130

italian tomato sauce, buffalo mozzarella, cherry tomatoes and sweet basil

### The Angry Prawn \$265

chili marinated king prawns – drizzled with chili oil and finished with rocket and shaved parmesan

### V Dazzle Deluxe (v) \$160

char grilled eggplant, zucchini, roast peppers, field mushrooms, oven roasted cherry tomatoes, and baby spinach - topped with feta cheese crumble and drizzled with garlic basil sauce

### Cha Cha Char \$190

wagyu beef strips, bundy rum caramelised onions, bocconcini and cherry tomatoes

### The Rustica (v) \$145

porcini mushrooms, goats cheese, caramelised onion, sundried tomatoes, thyme and rocket

### Pizza Parma \$185

parma ham, feta cheese, parmesan and rocket drizzled with extra virgin olive oil

## Chef's Selections

### Slow Braised Lamb Shank \$195

mashed potatoes, broccoli and honey sesame carrots

### Crispy Skinned Pesto Chicken \$185

mashed potatoes, peas & beans and roast vine tomatoes

### Hickory Smoked BBQ Pork Ribs \$420 full /\$215 half

corn on the cob, coleslaw and thick cut chips

### Pan Fried Calves Liver & Bacon \$185

garlic mashed potatoes, garden peas and onion gravy

### Lip Smackin' Cracklin' Pork Belly \$225

cauliflower mash, sautéed red cabbage, with bacon, broccolini, apple & cranberry reduction and au jus

### Herb & Pistachio Crusted Rack Lamb \$365

roasted vegetable cous cous, minted green beans, ratatouille and jus

### Whole Lobster \$525

flame grilled, with garlic herb butter served with thick cut chips and a citrus & shaved fennel salad

### Crispy Skinned Salmon \$215

on vegetable quinoa, with baby asparagus and pomegranate

### Pan Roasted Chilean Sea Bass \$270

pumpkin mash, prosciutto wrapped asparagus and lemon butter sauce, with sundried tomatoes

### Leek & Goat's Cheese Tart (v) \$140

with caramelised onions and rocket, porobello & sundried tomato salad

### Shepherd's Pie \$165

slow cooked minced lamb, baked with a topping of potato & parsnip mash – with peas & beans

### Salmon & Haddock Fish Cakes \$165

thick cut chips, citrus & fennel salad and tartar sauce

### Veal Schnitzel "Aussie Style" \$270

french fries, milanese tomato sauce, rocket salad, capers and lemon wedges

### Outback Wagyu Beef Pie \$175

a true blue wagyu steak pie..... served with thick cut chips and gravy

### Sizzlin' Chicken Fajitas \$165

with flour tortillas, tomato salsa, sour cream, jalapenos and guacamole  
**Wagyu beef option \$165 Veggie option (v) \$150**

### 100% Flame Grilled Wagyu Burger \$175

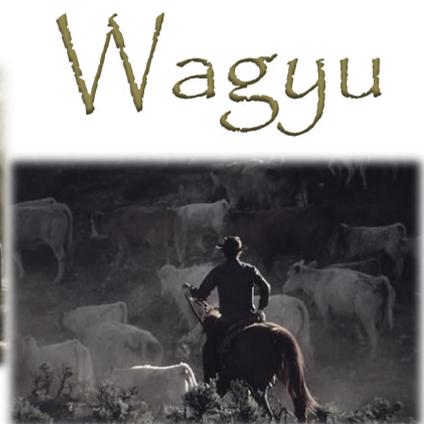
**choose: swiss, cheddar or blue cheese**  
with thick cut chips, coleslaw and dill pickle  
**additional toppings \$10 each:**  
mushrooms, beetroot, egg, bacon guacamole, jalapenos or \$75 for a medallion of foie gras

### Wagyu Steak Sandwich \$190

flame grilled wagyu beef, bacon, lettuce, tomato and red onion, in turkish bread – served with thick cut chips and mixed salad  
**char grilled chicken option: \$155**

### Char Grilled Aussie Lamb Burger \$170

topped with crumbled feta and served with thick cut chips and beetroot feta 'whip'



# Wagyu

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..... beef is striking because of its wonderful marbling which results in a never-before-experienced succulence that sends the taste buds reeling. The fat in the meat has more monounsaturated fats and melts at room temperature which makes Wagyu beef suitable as part of a lower-cholesterol diet. The high degree of marbling adds an extraordinary depth of flavour which makes Wagyu beef a culinary delicacy. Our Chefs have been well trained in the art of selecting the absolute best cuts and are well versed in the careful slow cooking process to maximize the taste of each cut, this ensures you will enjoy a mouthwatering experience.....after all; our reputation is at stake.....

each steak is served with a whole roast garlic, rocket salad and your choice of one side dish from the selection below:

<b>Wagyu Tenderloin</b>	<b>8oz - \$615</b>	<b>10oz - \$730</b>	<b>12oz - \$915</b>
<b>Wagyu Sirloin</b>	<b>8oz - \$615</b>	<b>10oz - \$730</b>	<b>12oz - \$915</b>
<b>Wagyu Flat Iron</b>	<b>8oz - \$475</b>		
<b>16oz Wagyu Rump</b>			\$570
<b>Wagyu Hangar Steak</b>			\$390

marinated in garlic and herbs - with a rich rosemary and shiraz reduction

<b>Wagyu Rib-Eye</b>		<b>10oz - \$640</b>	<b>12oz - \$770</b>
<b>Wagyu OP Rib on the Bone</b>		<b>1kg +/- \$1450</b>	

a beast of a steak - flame grilled, and served sliced on a board, with thick cut chips, portobello mushroom, rocket & parmesan salad - great for 2/3 to share

## Wagyu Surf, Turf 'n' Quack

pick a steak and add any of the following:

- **2 Grilled King Prawns** add \$160
- **Grilled Lobster Tail** add \$ market price
- **Medallion of Pan seared Foie Gras** add \$140

## Other cuts of Beef

<b>US Certified Prime Black Angus Sirloin</b>	<b>8oz - \$360</b>	<b>10oz - \$435</b>	<b>12oz - \$485</b>
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superb cut of famous black angus, perfectly grilled to your liking.....

<b>U.S Prime Black Angus Rib Eye</b>		<b>10oz - \$380</b>	<b>12oz - \$450</b>
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an awesome steak.....bursting with flavour

<b>New Zealand Tenderloin</b>	<b>6oz - \$220</b>	<b>8oz - \$265</b>	
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the finest cut of kiwi beef; flame grilled to your liking.....

<b>Bacon wrapped Fillet Mignon</b>			\$285
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8oz fillet of prime n.z. beef, wrapped in smoked back bacon, topped with mushroom pâté and then baked

**Add Danish blue cheese to any steak:** \$50 extra

**6oz - 170gm    8oz - 226gm    10oz - 283gm    12oz - 340gm    16oz - 453gm**



## Side Dishes - \$55 each

Wasabi Mash	Wok Tossed Asian Greens
Hot Mustard Mash	Honey Sesame Carrots
Garlic Mash	Cauliflower Au Gratin
Double Cream Mash	Garlic Mushrooms
Sweet Potato Mash	Creamed Spinach
Green Pea Mash	Minted Peas & Green Beans
Baked Potato, with Sour Cream & chives	Grilled Asparagus
Garlic & Chili Steakhouse Fries	Matchstick Fries
French Fries	Potato Au Gratin
Thick Cut Chips	Garlic & Herb Portobello
Mixed Salad	

## Sauces & Butters

Homestead Peppercorn Sauce	Herb & Shallot Butter
Creamy Mixed Mushroom Sauce	Blue Cheese Butter
Roasted Tomato & Red Pepper Pesto	Asian Ginger & Soy Sauce
Gorgonzola Cream	Hollandaise Sauce
Béarnaise Sauce	Café de Paris Butter